TECHNICAL SPECIFICATIONS FOR
REGISTRATION OF GEOGRAPHICAL INDICATIONS

NAME OF THE GEOGRAPHICAL INDICATION

Lambrusco Grasparossa di Castelvetro

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

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PROTECTION IN COUNTRY OF ORIGIN

Date of protection in the European Union: 18/09/1973
Date of protection in the Member State and reference to national decision: 12/08/1970 - DPR 01/05/1970, published in GURI (Official Journal of the Italian Republic) n. 203 – 12/08/1970

PRODUCT DESCRIPTION

Sparkling wine, quality sparkling wine, semi-sparkling wine

- **Raw Material**

- MALBO GENTILE N.
- LAMBRUSCO VIADANESE N.
- LAMBRUSCO SALAMINO N.
- LAMBRUSCO OLIVA N.
- LAMBRUSCO MONTERICCO N.
- LAMBRUSCO MARANI N.
- LAMBRUSCO MAESTRI N.
- LAMBRUSCO GRASPAROSSA N.
- LAMBRUSCO DI SORBARA N.
- LAMBRUSCO A FOGLIA FRASTAGLIATA N.
- Lambrusco Barghi N.

- **Alcohol content :**

	'Lambrusco Grasparossa di Castelvetro' rosso spumante	'Lambrusco Grasparossa di Castelvetro' rosato spumante	'Lambrusco Grasparossa di Castelvetro' rosso frizzante	'Lambrusco Grasparossa di Castelvetro' rosato frizzante

Title Min. alc. vol. %	11	11	10.5	10.5

- **Physical Appearance**

- 'Lambrusco Grasparossa di Castelvetro' rosso spumante: lively, evanescent sparkle; intense ruby red colour;

- 'Lambrusco Grasparossa di Castelvetro' rosato spumante: lively, evanescent sparkle; pink colour of varying intensity;

- 'Lambrusco Grasparossa di Castelvetro' rosso frizzante: lively, evanescent sparkle; intense ruby red colour;

- 'Lambrusco Grasparossa di Castelvetro' rosato frizzante: lively, evanescent sparkle; pink colour of varying intensity;

DESCRIPTION OF THE GEOGRAPHICAL AREA

The production area of grapes suitable for the production of 'Lambrusco Grasparossa di Castelvetro' *denominazione di origine controllata* sparkling wines and semi-sparkling wines comprises the entire administrative territory of the municipalities of Castelfranco Emilia, Castelnuovo Rangone, Castelvetro, Fiorano, Formigine, Maranello, Marano sul Panaro, Prignano sul Secchia, Savignano sul Panaro, Spilamberto, Sassuolo, Vignola, S.Cesario sul Panaro, all in Modena province, and part of the administrative territory of the municipality of Modena.

LINK WITH GEOGRAPHICAL AREA

1. 1. Natural factors relevant to the link.
The province of Modena, situated in the centre of the Emilia region, has all the climatic characteristics of the Po valley even though there are notable differences due to the fact that half the province extends into the Apennine foothills and mountains. The province's rainfall and temperature are typical of a continental climate because of the specific position of Modena's plains at the foot of the Apennines. The damp winds from the South are generally dry by the time they reach the region, resulting in low rainfall. The average values of light, temperature variation and rainfall confirm the highly continental nature of the climate, which is characterised, among other things, by unevenly distributed rainfall.
Rainfall is low in the Modena plains, especially during summer months, so much so that, natural rain provides on average only half the water needed for growing crops. Over the centuries farming in the Modena area has not been easy because of the high clay content and compact nature of most of the land, which is still one of the main challenges. It is mainly due to human intervention that the soil has been kept healthy and fertile thanks to drainage canals, protection against flooding, and farming techniques and systems that use organic soil improvers to counter the disadvantages of the extremely high clay content of the province's arable land.

1. 2. Human factors relevant to the link
The 'vitis Labrusca' is cited by Cato, Varro and Pliny. The treatise on agriculture written by Pier dè Crescenzi of Bologna in 1300 is the earliest document recording that grapes from these vines were first used to make wine in that period, which suggests that the vines were no longer quite so 'wild'.
It should not be forgotten that the ancient Labrusca vines were wild vines (Vitis vinifera silvestris) or the vines of the subspecies Vitis vinifera sativa, which grew spontaneously from seed on non-farmed land. This is why Lambrusco is considered to be one of the most authentic

vine varieties in the world as it genetically stems from the vitis vinifera silvestris occidentalis, whose domestication took place in the Modena area.

Lambrusco wine was always greatly prized by Dukes. The most authoritative 19th century writers confirm that over time, Modena had become an area specialising in the production of sparkling wines that had gained a particular renown and tradition of production and consumption, and that owe their characteristics exclusively or essentially to the environment. The historical origin of the name 'Lambrusco grasparossa' can be traced back at least to the middle of the 19th century.

The importance of human factors can be seen in particular in the technical production aspects, which are relevant to the product specification:

The ampelographic base of the vineyards:

the 'Lambrusco Grasparossa di Castelvetro' is a moderately vigorous red grape vine, with semi-erect growth and continuous fruit production. Vineyards producing 'Grasparossa di Castelvetro' DOC grapes must have the following ampelographic base:

- lambrusco grasparossa: at least 85% of the total area under vines;
- other lambrusco varieties traditionally grown in the area: up to 15% of the total area under vines;

Growing systems: Modena's soil and climate provide ideal conditions for the vines to grow naturally. The wine growers have opted for a system of permanent cordons with drooping branches, which can contain the vigorous growth of the plants. The growing system also has to allow the buds to be evenly distributed, the plants to achieve their productive potential, radiant energy to be captured, and enough air and light to reach the bunches. The most commonly used training systems are the free cordon, the runner system, the GDC (Geneva Double Curtain) and the Guyot.

The planting density is 2 500 - 3 000 vines per hectare on partly decarbonated land in the foothill plains and 3 000 - 4 000 vines per hectare in the valleys on the fringes and lower ranges of the Appenines. The most commonly used rootstocks are Kober5BB, SO4 and 420A.

Wine making practices: These practices are well-established, fair and consistent and are exclusively based on natural fermentation in the bottle and in the autoclave, which are essential for producing the specific characteristics of 'Lambrusco Grasparossa di Castelvetro' DOC wines. Enrichment and the addition of expedition liqueur shall be permitted subject to the conditions and limits laid down in Community legislation.

Cato, Pliny and Columella describe the production of a fizzy wine (lambrusco) capable of frothing, which suggests a semi-sparkling wine.

However, the biological process and the chemical nature of alcoholic fermentation and other related aspects of wine making were not properly understood until scientific knowledge developed from the late 17th century until the 19th century. Other discoveries were, however, needed to ensure that all the carbon dioxide produced during fermentation remained dissolved in the wine. This required a container that was able to withstand the pressure and a cap that could prevent it from escaping. These were developed between the late 17th century and early 18th century. This preference for producing semi-sparkling white and red wines was recorded by various authors in the 17th and 18th centuries. Ampelographers in the 19th century described the end of a long genetic process during which the white and especially the red varieties of the wild vines of the Latini (Lambruscos from the Modena area) were improved.

In addition to these technological advances, there was also a major change of climate (the Little Ice Age) which produced cold and wet autumns, delayed ripening and incomplete fermentation that caused secondary fermentation in barrels, which broke as a result. From the middle of the 19th century to the middle of the 20th century, secondary fermentation in the bottle was the most commonly used way of producing natural semi-sparkling Lambrusco in large quantities. This produced a dark semi-sparkling Lambrusco without disgorgement, which represented the bulk of production. The first winery producing semi-sparkling Lambrusco in Emilia started operating in Modena in 1860. However, the production of the best-quality wines involved the removal of the lees with methods that reduced the loss of quality, first using isobaric decanting machines (developed by Martinotti in the late 19th century). Nowadays, for the production of semi-

sparkling and sparkling wine with secondary fermentation in the bottle the deposit of yeast lees is removed after allowing it to settle towards the cap and freezing the neck of the bottle.

SPECIFIC RULES FOR LABELLING (IF ANY)

CONTROL BODY

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